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PN - JP7039356 A 19950210

PD - 1995-02-10

PR - JP19930206925 19930730

OPD- 1993-07-30

TI - PRESERVATIVE FOR FOOD

IN - YAJIMA MIZUO

PA - ASAMA KASEI KK

IC - A23L3/3526 ; A23B4/14 ; A23L3/3472 ; A23L3/349 ; A23L3/3508 ; A23L3/3517 ; A23L3/3562 ; C12P1/04 ; C12P21/00

CT - JP2300106 A []; JP4349846 A []; JP3500051 A [];
JP2283269 A []; JP5320017 A []

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TI - Food preservative for addn. to meat or fish paste - comprises bacteriocin obtd. from *Pediococcus* organisms and e.g. organic acid, aminoacid(s), alcohol, antibacterial peptide etc.

PR - JP19930206925 19930730

PN - JP3040282B2 B2 20000515 DW200028 A23L3/3526 007pp
- JP7039356 A 19950210 DW199516 A23L3/3526 008pp

PA - (ASAM-N) ASAMA KASEI KK

C - C12P1/04 C12R1/01

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- C12P1/04 C12R1/01

- C12P21/00 C12R1/01

IC - A23B4/14 ; A23L3/3472 ; A23L3/349 ; A23L3/3508 ; A23L3/3517 ; A23L3/3526 ; A23L3/3562 ; C12P1/04 ; C12P21/00

AB - J07039356 Food preservatives consists of (1) bacteriocin produced from *Pediococcus* gp. and (2) one or more of (a) organic acid and its salts; (b) fatty acid esters of polybasic alcohols; (c) aminoacids; (d) antibacterial peptide, or protein; (e) polysaccharides of sugar, saccharic acid, and amino sugar and their partly decomposed cpds.; (f) spices, and their purified oil, or their plant; and/or (g) alcohol.

- Pref. (a) is formic acid, acetic acid, propionic acid, valeric acid, lactic acid, citric acid, tartaric acid, malic acid, fumaric acid, oxalic acid, succinic acid, adipic acid, pyruvic acid, glutaric acid, sorbic acid, or laurylsulphuric acid and their salts. (b) is propylene glycol fatty acid ester, glycerine fatty acid ester, sucrose fatty acid ester, and/or fatty acid polyglycerine ester. (c) is glycine, alanine, cystine, threonine, valine, lysine, and/or arginine. (d) is protamine, lysozyme and/or polylysine. (e) is pectin, oligo-galacturonic acid, galacturonic acid, and/or chitosan. (f) is antibacterial spices (e.g. rosemary or mace), cinnamic acid, ferulic acid, caffeic acid, Hinok-thiol, Moosodake (bamboo) extract, and/or tea polyphenols. (g) is propylene glycol and/or ethanol.

- USE - Food preservatives are added to meat or fish paste.

- In an example, pediocin AcH produced from *Pediococcus acidilactici* H(0.1%), sodium acetate (0.5%), and lactic acid (0.5%) were added to a meat paste (1000g) contg. onion (300g), flour (60g), and water (50g), formed into hamburgers and preserved at 25 deg.C for almost 12 days with no change in odour, colour and taste. (Dwg.0/0)

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IN - YAJIMA MIZUO

PA - ASAMA KASEI KK
TI - PRESERVATIVE FOR FOOD
AB - PURPOSE: To obtain a food preservative having high shelf stability, safety to human and no influence on qualities of food.
- CONSTITUTION: This preservative for foods uses a bacteriocin (pediocin) produced by lactic acid bacteria belonging to the genus and one or more selected from the group consisting of organic acids (salts), fatty acid esters of polyhydric alcohols, amino acids, peptides and proteins having antimicrobial activities, polysaccharides composed of saccharide, saccharic acids and amino sugars, their partial decomposition products, spices, its purified oil, plant components and alcohols.
SI - C12P21/00
I - A23L3/3526 ;A23B4/14 ;A23L3/3472 ;A23L3/349 ;A23L3/3508 ;A23L3/3517 ;A23L3/3562 ;C12P1/04
C - C12P1/04 C12R1/01
- C12P21/00 C12R1/01